



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Goat Cheese, Pesto, and Sun-Dried Tomato Terrine (from Fine Cooking)

Dave did tell me, too late, that his coworker had advised that one of the tricks to making the terrine look neat was to not overfill the intervening layers. That would have been nice to know before I spooned in extra pesto, because you know, pesto is good.

My personal preference would have been for one more tomato. Dave didn't agree.

10 ounces goat cheese
¼ to ½ cup heavy cream
Kosher salt and freshly ground black pepper
3 tablespoons basil pesto (homemade or store-bought)
5 oil-packed sun-dried tomatoes, drained and finely chopped
¼ cup pine nuts, toasted and coarsely chopped
Extra-virgin olive oil for drizzling

1. Line the inside of a 2-cup sharply sloping bowl (about 4 inches across the top) with plastic; let the ends extend over the sides a few inches. In a mixing bowl, mash the goat cheese and ¼ cup of the cream with a fork and season with ¼ teaspoon salt and a few grinds of pepper; add more cream if the cheese hasn't softened.
2. Spoon about one-third of the cheese into the lined bowl and pack it into an even layer. Spread the pesto almost completely to the sides of the first layer of cheese. Top with another third of the cheese, the sun-dried tomatoes, and all but ½ tablespoon of the pine nuts. Top with the remaining cheese. Pack down, fold the plastic over, and refrigerate for at least 30 minutes.
3. Half an hour before serving, take the bowl out of the refrigerator. Pull on the edges of the plastic to loosen the terrine from the bowl. Invert the terrine onto a plate, drizzle with a little olive oil, and let sit for ½ hour to warm up. Sprinkle with the remaining pine nuts, season liberally with pepper, and serve.